



INGREDIENTS:

For the venison marinade:

- 250g venison loin fillet
- 1 tbsp rapeseed oil
- ¼ lemon, juiced
- ½ tbsp Worcestershire sauce
- ½ tbsp soy sauce
- 1 garlic, puréed
- ½ tsp cracked black pepper

For the gnocchi:

- 250g maris piper potatoes
- 100g semolina
- 35g butter
- 80g watercress, blanched
- 2 egg yolks
- Zest of ½ a lemon
- 2-3 tsp horseradish sauce

For the rapeseed vinaigrette:

- 1 tsp dijon mustard
- 1 tbsp cider vinegar
- 3 tbsp rapeseed oil
- 1 tsp sugar
- Pinch of salt & cracked black pepper

To garnish:

- 4 asparagus spears
- 30g butter

METHOD

For the venison marinade:

1. Place the venison into a sealable bag add all the marinade ingredients to the bag, and massage well. Place in the fridge for 4 hours but no longer than 8 hours.

For the gnocchi:

2. Bake the potatoes in their skin at 180°C for 1 hour or until soft. Cut in half and press through a fine sieve whilst still warm.

3. Melt the butter in a saucepan, add the washed watercress and allow to wilt. Transfer to a blending pot and blitz to create a smooth purée.

4. Add the watercress purée, egg yolks, salt, pepper, and horseradish to the potato and mix well.

5. Add enough of the semolina to create a firm dough. This should be firm and not tacky. Roll the gnocchi dough into a sausage shape; cut into 2-inch pieces.

6. Bring a large pot of salted water to the boil. Drop in the asparagus for 1-2 minutes remove and set aside for the garnish.

7. Drop the rolled gnocchi into the boiling water, and turn down the heat to a simmer. When the gnocchi float to the surface they are cooked and ready to be carefully scooped out with a slotted spoon.

8. As soon as possible transfer the cooled gnocchi to the fridge until required.

For the rapeseed vinaigrette:

9. Combine all the ingredients into a mixing bowl; whisk together. This dressing will keep in the fridge for up to a week.

To serve:

10. Pre-heat the oven to 180°C (fan assisted).

11. Pre heat a frying pan, pat any excess marinade off the venison, sear for 2-3 minutes on each side, add the butter to the pan with the rest of the marinade and baste the venison before transferring to the oven for 4 minutes. Once cooked remove from the oven and allow to rest in a warm place for 4 minutes before carving.

12. Heat a separate frying pan and add a drizzle of oil, and a knob of butter. Sauté the gnocchi until they are golden in colour, and add the asparagus to the pan to reheat. Transfer to a serving plate.

13. Place the carved venison over the top and drizzle the vinaigrette over and around the plate.